

Dominique Cornin Pouilly-Fuissé

ABOUT THE ESTATE

- Dominique Cornin founded his eponymous estate in 1993, and has since passed the reins on to his son, Romain, who studied winemaking in the U.S and New Zealand, as well as in the Mâcon.
- With holdings of 12.5 ha across multiple appellations, the estate celebrates the different terroirs of each individual site.
- Many of the plots have very old vines, some more than a century old.
- The estate has been certified organic since 2003 and currently practices biodynamic farming methods.
- These wines are a celebration of the Mâcon, highlighting the unique microclimates and soils. They show purity, finesse, and elegance.

APPELLATION

Pouilly-Fuissé

SUB-REGION

Mâcon

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic (Ecocert), Biodynamic, Vegan

SOIL

Limestone and clay

VINEYARDS & VITICULTURE

Made from four plots planted in Chaintré and Fuissé between 1909 and 1965. The vines are Guyot trained.

HARVEST & VINIFICATION

Hand harvested. Fermented with native yeast in thermoregulated vats. The wine is aged in these tanks and 15% oak for approximately 12 months over fine lees before bottling. No fining and light filtration.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

